

10, 1971

7643-7

NUCHLOR

TABLE OF PROPORTIONS
AVAILABLE CHLORINE

500 P. P. M.	- -	USE
25 OZ. IN 3 GALLONS WATER		
1000 P. P. M.	- -	USE
5 OZ. IN 3 GALLONS WATER		
500 P. P. M.	- -	USE
4 OZ. IN 3 GALLONS WATER		
500 P. P. M.	- -	USE
5 OZ. IN 6 GALLONS WATER		
200 P. P. M.	- -	USE
1 OZ. IN 3 GALLONS WATER		
50 P. P. M.	- -	USE
1 OZ. IN 12 GALLONS WATER		
5 P. P. M.	- -	USE
1 OZ. IN 120 GALLONS WATER		



STANDARD SOLUTION

Disinfectant and Germicide

FOR GENERAL USE IN
MILK PLANTS • FOOD PROCESSING PLANTS
• WATER TREATMENT •
INSTITUTIONS

ACTIVE INGREDIENTS	
Sodium Hypochlorite	8.4%
INERT INGREDIENTS	91.6%

NET 1 GALLON

ANTIDOTE

EXTERNAL
Wash with water.

INTERNAL
Drink mucilage, raw egg white, milk, or rice gruel. Follow with emetic (tablespoon of mustard in glass of warm water).

**CALL A
PHYSICIAN**

**SODIUM
HYPOCHLORITE**
Use dilute solutions only as directed on label.

**DIRECTIONS
FOR USE**
See instruction panel on back of bottle.

CAUTION:
IRRITATING TO EYES,
SKIN & LUNGS

CAUTION:
HARMFUL IF
SWALLOWED

AVOID CONTACT WITH
SKIN AND EYES. SEE
SIDE PANEL FOR ADDI-
TIONAL CAUTIONS.

**KEEP OUT OF
REACH OF
CHILDREN**

E.P.A.
REGISTRATION
NO. 7643-7

001 15, 1971

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5000 P. P. M. - - USE
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5 OZ. IN 3 GALLONS WATER

800 P. P. M. - - USE
4 OZ. IN 3 GALLONS WATER

500 P. P. M. - - USE
5 OZ. IN 6 GALLONS WATER

200 P. P. M. - - USE
1 OZ. IN 3 GALLONS WATER

50 P. P. M. - - USE
1 OZ. IN 12 GALLONS WATER

5 P. P. M. - - USE
1 OZ. IN 120 GALLONS WATER



CHLORINE BEARING

Disinfectant and Germicide

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MILK PLANTS • FOOD PROCESSING PLANTS
• WATER TREATMENT •
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A NU-WAY Product

1977
7243-7
ANTIDOTE ACT
1974

NUCHLOR

BEARING

fectant
and
icide

GENERAL USE IN
FOOD PROCESSING PLANTS
TREATMENT •
SITUATIONS

8.4%
91.6%

GALLON

Product

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MILK PLANTS SANITIZATION WITH NUCHLOR EQUIPMENT

One ounce to 3 gallons will give a 200 ppm. solution of available chlorine. After cleaning and just prior to use, all equipment surfaces should be exposed to the germicide for a period of not less than one minute to provide adequate treatment. Do not rinse equipment with water after treatment.

BOTTLE CHLORINATION

Just prior to filling operation, sanitize bottles with a 50 ppm. solution of available chlorine.

CHEESE PLANT SANITATION

After cleaning and assembling equipment in the morning, sanitize with a 200 ppm. of available chlorine. Mix solution in the weigh tank and circulate through all equipment to cheese vats.

BUTTER PLANT SANITATION

After cleaning equipment — pipelines, tanks, coolers, separators, pasteurizing vats, and holding tanks, sanitize with a 200 ppm. solution of available chlorine. Sanitize churns with 200 ppm. of available chlorine. Starter tanks, before use, should be sanitized with a 500 ppm. solution of available chlorine. Butter wash water should contain 10 ppm of available chlorine.

RINSE WELL BEFORE USE

FOOD PROCESSION PLANTS SANITIZATION WITH NUCHLOR

CANNING PLANTS:

Sanitize after cleaning by spraying wash and rinse feed lines, tanks, vats, conveyors, other equipment, with a 200 ppm. solution of available chlorine. 3 ppm. of available chlorine should be maintained in the cooling canal water.

MEAT PACKING PLANTS:

Cutting room floors, tables and cutting and trimming boards should be cleaned and then sanitized

with an 800 ppm. solution of available chlorine. Cooling room freezers should be sprayed with a 800 ppm. solution of available chlorine. Bacon slicing equipment, conveyors for paunch, viscera, etc., metal or non porous surfaces should be cleaned and then sanitized with a 200 ppm. solution of available chlorine.

RINSE WELL BEFORE USE

INSTITUTIONAL SANITIZATION WITH NUCHLOR

Nuchlor liquid sodium hypochlorite is excellent for treating food service equipment. Use a 200 ppm. solution. Equally effective when used to bleach out wood top tables, cutting blocks, steam table boards using a 500 ppm. of available chlorine. Always use on equipment after a thorough clean up job.

WATER TREATMENT WITH NUCHLOR

MUNICIPAL and FARM WATER SUPPLIES

Common practice is to chlorinate waters until there is a residual of 0.1 to 0.5 ppm. available chlorine. Suitable testing apparatus must be used to determine the amount of sodium hypochlorite required. Test the water 10-20 minutes after adding Nuchlor.

SWIMMING POOL CHLORINATION

RECIRCULATING POOL WATER

Enough Nuchlor should be added to maintain a residual of 1 ppm of available chlorine. The pH of the pool water should be maintained between 7.2 and 7.6. Use 1 oz. in 650 gals. water.

BATHHOUSE SANITIZATION WITH NUCHLOR

Diving boards should be treated with 5000 ppm. of available chlorine. Walkways in the pool area should be treated daily with 500 ppm. solution of available chlorine.

DEGRADES WITH AGE. USE A TEST KIT AND INCREASE DOSAGE AS NECESSARY TO OBTAIN REQUIRED LEVEL OF AVAILABLE CHLORINE

MADE IN U.S.A.
NUWAY PRODUCTS CO.

WEST VALLEY, N.Y.